



Siennas' New Year's Eve

Menu

Welcome drinks & canapés

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Gambas – Juicy king prawns in their shells cooked in butter, white wine & garlic

Local black pudding with caramelised onion, quails egg & light pepper sauce

Home-made potato cake with rich sun-blushed tomato & gruyère cheese

Fresh melon, raspberry & kiwi melée with mint syrup

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Citrus orange sorbet drizzled with passion fruit vodka

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Prime Cumbrian rib-eye steak with Bearnaise sauce & Siennas' home-made chips

Roast poussin with mini roast potatoes & seasonal vegetables, brought to your table sizzling in its individual papillote

Succulent monkfish tail wrapped in Parma ham with a rich tomato sauce & Dauphinoise potatoes

Roast butternut squash & sun-dried tomatoes with a sesame seed & honey glaze, served with wilted spinach, pine nuts & coconut shavings

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Raspberry & hazelnut roulade with double cream

Festive apple & sultana strudel with clotted cream

Death by chocolate Antonia style, served with home-made vanilla ice cream

Selection of hand-picked Cumbrian cheese & biscuits

£37 per person

Thank you everyone for another great year at Siennas.

Happy New Year from Joseph, Antonia, Kathryn, Jonah & all the team!